

Chicken or Beef Kabobs

Chicken or Beef cut into 1 inch cubes

Marinade:

¼ c. soy sauce	2 T. brown sugar
¼ t. ground ginger	2 cloves garlic

Add ingredients for marinade to a Ziploc bag and shake to combine. Add the meat to the bag and turn to coat all pieces.

After meat has marinated:

Skewer meat with green pepper, cut in pieces, onion, cut in pieces and pineapple.

Broil in the oven 3 minutes turn over once and broil 2-3 more minutes.

Share the oven of the kitchen next to you so one oven is for broiling and one is for baking.

Tomorrows Potatoes

3 medium potatoes, peeled, and diced into ½ inch cubes
1 t. salt (to be added to potato water)

To a medium saucepan over medium high heat, add potatoes and salt. Add just enough water to cover potatoes. Once water comes to a boil, cook for 10-15 minutes. Check potatoes for doneness by scooping up a piece of potato with a wooden spoon and inserting a sharp paring knife. Potatoes are done if you get slight resistance before it falls off knife.

Preheat oven to 350 degrees. While the potatoes are cooking, measure the remaining ingredients into a large mixing bowl and combine.

¼ c. chopped green onions	½ c. sour cream
1 c. grated, cheddar cheese	½ t. salt
1 T. margarine, melted	¼ t. pepper

When potatoes are done, drain into a colander. Using a rubber scraper, gently fold the potatoes into the sour cream mixture until evenly blended. Pour mixture into a casserole dish and evenly distribute buttered bread crumbs over the top of the potatoes.

Bake for about 20 minutes or until bubbly. May be made ahead. If not eating within an hour, refrigerate. If refrigerated, casserole will probably need more cooking time to heat throughout.

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To Make Buttered Bread Crumbs:

Melt 2 T. margarine in the microwave. Pour the melted margarine over ½ c. bread crumbs. Stir with a fork to moisten.

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